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Food and Home Notes

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IT'S "ALMOST" INSTANT

HOME-MADE JELLY

A time-saving new formula for home-made jelly has been developed by Hubert Harris, a researcher at Auburn University (Alabama).

Sixteen minutes is the total time needed for

this process which offers the homemaker a rapid and reliable method for making quality jelly at home -- from frozen jelly concentrate.

Conventional home methods for making jelly have always been considered laborious and problematical, but this method appears to be fast and dependable. The instant jelly process is designed to minimize foam formation and flavor losses.

All that is needed to make this instant jelly is frozen jelly concentrate* -- plus sugar -- plus water; heat one minute on the stove -- and it is ready to pour. Flavors tested were apple, orange, Concord grape and muscadine grape.

This new formula requires less labor -- yet, there is greater reliability as compared with conventional home methods. The homemaker can make over 4 pounds of standard jelly from 12 fluid ounces of concentrate when combined with 2 cups of water and a little over 5 cups of sugar -- and one minute to boil it. This process should also offer the homemaker a savings over the traditional jelly making methods, the researcher stated. Taste-test panel reactions by homemakers to the finished products are highly favorable, according to the report from the Agricultural Experiment Station, Auburn University.

¹Associate Professor, Emeritus, Department of Horticulture, Auburn University.

*Concentrate not yet available commercially.

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In the early 1860's, housewives shopping on Kansas Avenue in Topeka, had a choice of meat markets, but not much choice in what the markets offered.



Dade City, Florida, canning a steer -- cutting up and preparing the meat - 1919.

BICENTENNIAL PHOTOS -- FOOD and HOME NOTES U.S. DEPARTMENT OF AGRICULTURE

ON UNDERSTANDING

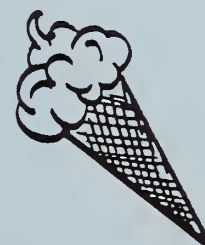
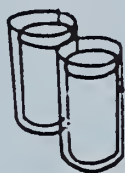
...THE PRICE OF MILK

Did you know that the American milk cow produced an average of 10,354 pounds of milk last year? And -- last year each American consumed an average of 546 pounds of milk in fluid or processed form.

Average prices for all foods jumped $8\frac{1}{2}$ percent last year, -- 3 percent for dairy products. And -- on the consumer price index (since 1967), all food prices advanced 75 percent, whereas dairy products went up 57 percent, according to U.S. Department of Agriculture reports.

What influences the price of milk? Part of the cost-problem is the fact that dairy products are highly perishable...then there are seasonal production variations that don't mesh with demand variations. It's necessary not only to offer dairy products to consumers at prices they are willing to pay but also prices that will return enough profit to the farmer to encourage an adequate supply.

Why do retail prices on milk vary so much? Prices depend somewhat on the geographic location of the retail outlet, and the nature of the sales outlet. Sometimes prices are affected by "specials" to draw customers. A careful shopper can take advantage of these opportunities.





QUESTIONS AND ANSWERS

What are the signs of spoilage in home canned pickles and relishes?

Before opening a jar, examine it closely. A bulging lid or leakage may mean the contents are spoiled. When a jar is opened, look for other signs of spoilage such as spurting liquid, mold, disagreeable odor, change in color or an unusual softness, mushiness, or slipperiness of the pickle product. If there is even the slightest indication of spoilage, do not eat or even taste the contents. Dispose of the contents so they cannot be eaten by humans or animals.

Are Grade B of a lower quality than Grade A vegetables?

Grade B vegetables are of excellent quality but not quite so well selected for color and tenderness as Grade A according to marketing specialists at the U.S. Department of Agriculture. They are usually slightly more mature and therefore have a slightly different taste than the more succulent vegetables in Grade A.

What is the best way to preserve dried egg after a package has been opened?

After a package has been opened, store the unused portion in an airtight container, with a tight-fitting lid, in the refrigerator. Dried egg will keep its flavor for about a year if it is stored properly.

What are the most tender cuts of beef roasts?

Rib roast and ribeye roast are the most tender.

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